The Worcestershire Golf Club Sample Sunday Lunch Menu

Homemade Leek & Potato Soup
finished with cream, chives & crusty roll
Oak Smoked Salmon
With rocket, crème fraiche & pickled red onions
Home made duck liver & cognac Pate
With toasted French bread & a plum & apple chutney
Sauteed Mushrooms in cream & garlic
Served on griddled ciabatta finished with rocket & parmesan

Roast Loin of Local Pork
Served with stuffing, apple sauce & roast gravy
Slow Cooked Shoulder of Lamb
Served on creamed potatoes, savoy cabbage & a minted red wine jus
Pan fried Breast of Chicken
with dauphinoise potatoes, buttered Asparagus & roast gravy
Pan seared fillet of Seabream
Served on sauteed potatoes & leeks with a lemon beurre blanc
Feta, butternut Squash & Caramelised Onion Wellington (V)
Served with a sticky port sauce & sautéed potatoes

eta, butternut Squash & Caramelised Onion Wellington (V Served with a sticky port sauce & sautéed potatoes All served with Roast potatoes & fresh seasonal vegetables * * * *

Home made Bramley Apple & Blackberry Crumble
Served warm with creamy custard
Home made Chocolate, Salted Caramel & honeycomb Brownie
Served with fresh whipped cream & Belgium chocolate sauce
Home made Strawberry, Passionfruit, Raspberry & Blueberry
Pavlova With fresh cream & raspberry coulis
Home made Berry Brioche Pudding
Served warm with fresh whipped cream & crème Anglais
Home made Mango Panna Cotta
Served with white chocolate shortcake & Mango Sorbet

£22.00pp three courses £18.50pp two courses Coffee & Mints £1.50 per person Sunday 19th March 2023